



CHRISTMAS PARTY MENU

Two courses £25 | Three courses £30

PRAWN COCKTAIL

*King Prawns ~ Baby prawns ~ Smoked paprika ~ Marie rose espuma ~
Pickled beetroot ~ Iceberg lettuce ~ Buttered brioche*

DUCK LIVER & ORANGE PARFAIT

*House spiced grape chutney ~ Brioche crostini's ~
Hazelnut granola ~ Toasted brioche*

CELERIAC & APPLE SOUP

Pickled apple ~ Maple whipped butter ~ Toasted Welbeck loaf

WELBECK BREAD BOARD

Toasted focaccia ~ Brioche ~ Roasted garlic ~ Olive oil & Balsamic

~o~

ROLLED NORFOLK TURKEY BREAST

*Chestnut stuffing ~ Honey roasted parsnips ~ Pigs in blankets ~
Soaked cranberries ~ Spiced red cabbage ~ Herb roasted potatoes ~
Bone marrow gravy ~ Al dente buttered greens*

MUSHROOM WELLINGTON

*Chestnut mushrooms ~ Spinach sponge ~ Pomme puree ~
Creamed savoy cabbage ~ Fresh grated winter truffle ~*

BUTTER POACHED CHICKEN SUPREME

*Hasselback potato's ~ Confit butternut squash ~ Squash velouté ~
Braised leeks ~ Chicken fat crisp ~ Lovage ~ Chicken jus*

* ANY CLASSIC MENU MAIN *

See our A La Carte Menu "Classics Section" for options.

~o~

ENGLISH BERRY FOOL

*Nutmeg custard ~ Spiced winter berries ~ Chantilly vanilla cream ~
Crushed mince pies ~ Lemon verbena*

RED LION CHRISTMAS PUDDING

*Homemade Traditional Christmas Pudding ~ Brandy butter ~
Remy Martin XO brandy sauce ~ Winter redcurrants*

AFFOGATO AL CAFE

Served separate: Double espresso ~ Madagascan vanilla pod gelato ~ Biscoff

ENGLISH CHEESE SELECTION

Grape chutney ~ Pickled celery ~ Artisan biscuits ~ Whipped salted butter



Rosette award for
culinary excellence



Travellers'
Choice